

# High School to College and Career Pathway: Post-Secondary

Area of Study: Family & Consumer Science

Pathway: Food Services & Culinary Arts

Region: Mountainland	District:	School:	<b>College/Institution: Utah Valley State College</b> Articulation Agreement in place? Yes <b>Name of Degree or Certificate: AAS Culinary Arts</b> <b>(68 Credits Required)</b>
Contact Person: Lisa Birch		Ph.#: 801.492.2900	
E-mail: lisa.birch@mountainlandatc.org		Date: 04/2007	

High School				College		
Course Number	High School Suggested Academic Courses	H.S. Credit	College Credits	Course Number	College General Education Requirements	College Credits
ENGL	ENGLISH			ENGL	ENGLISH	3
				MGMT2200	Business Communications	
MATH	MATHEMATICS		3	MATH	MATHEMATICS	3
52.0332	Accounting III *	.50		ACC2010	Financial Accounting	
52.0342	Accounting IV *	.50				
	HUMANTIES/FINE ARTS/FOREIGN LANGUAGE		3		HUMANITIES/FINE ARTS/FOREIGN LANGUAGE	3
ENGL1010	College Writing * ^	1		ENGL1010	Introduction to Writing	
	SOCIAL/BEHAVIORAL SCIENCE				SOCIAL/BEHAVIORAL SCIENCE	3
				MGMT3000	Organizational Behavior	
	BIOLOGY/PHYSICAL SCIENCE				BIOLOGY/PHYSICAL SCIENCE	3
				CA1150	Nutrition and Food Service	
	PHYSICAL ED./HEALTH/SAFETY OR ENVIRONMENT				PHYSICAL ED./HEALTH/SAFETY OR ENVIRONMENT	2
				PES1097	Fitness for Life	

**Note:** This is a regional agreement. Some classes and some concurrent enrollment agreements may not be available in your particular high school. See your individual school for specific program offering. **Note:** \*= concurrent ^= distant

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Course CIP #	CTE Pathway Courses (3.00 credits for completion)	H.S. Credit	College Credits	Course #	College Major Course Requirements	College Credits
	<b>Foundation Courses: (2.00 Required)</b>					
20.0108	Food & Nutrition I	.50				
20.0118	Foods & Nutrition II	.50				
	Choose one of the following:					
20.0401	Food Service/Culinary Arts	1.00				
20.0411	Pro Start I	1.00				
	<b>Elective Courses: (1.00 Required)</b>					
20.0701	Entrepreneurship in FACS	.50				
20.0601	Hospitality Services	.50				
20.0411	Pro Start II	1.00				
08.0901	Travel & Tourism	.50				
32.0199	Student Internship (Critical Workplace Skills)	.50				
				HM1010	Introduction to Hospitality Industry	3
				CA1480	Sanitation & Table Service	3
				CA1120	Cooking Skills Development	4.5
				CA1130	Baking Skills Development	4.5
				CA1310	Purchasing and Storeroom Management	3
				CA1230	Professional Kitchen I—Cooking	4.5
				CA1240	Professional Kitchen I—Baking/Pastry	4.5
				CA2120 or CA282R	Professional Kitchen II (9.0) or Culinary Arts Internship (can be taken 1 time only)(3.0)	8
				CA2320 or CA282R	Professional Kitchen III or Culinary Arts Internship (3.0)	9
				CA2430	Menu/Facilities Design and Beverage Management	3
				HM3640	Food & Beverage Controls	3
				MGMT2250 MGMT3890	Job Application & Advancement Skills or Career Preparation (2.0)	1
<b>TOTAL Potential Credits Earned in High School</b>			<b>6</b>	<b>TOTAL Credits Required for Degree or Certificate</b>		<b>68</b>

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